

Chicken Pot Pie

Yield: 4-5 servings

Ingredients:

- 1 ½ carrots chopped
- 1 ½ stalks celery chopped
- 1/2 onion large diced
- 2 tbsp butter
- 1 can cream of chicken soup
- 2 Tbsp milk
- 1 tbsp. oil
- 2 large piece of chicken (sautéed)
- 1 large unbaked pie crust

Procedure:

1. Chop carrots and celery. Large dice onion to create a mirepoix.
2. Dice Chicken in medium to large dice.
3. Melt butter in skillet. Sauté mirepoix until al dente or onions are lightly brown.
4. Remove vegetables and place in 9 x 9 pan.
5. Add tbsp oil to skillet. Sauté chicken until well cooked.
6. Remove and add to mirepoix in 9 x 9 pan.
7. Pour soup into mixture and stir well.
8. Gradually add milk to the mixture.
9. Stir well. Spread evenly throughout the pan.
10. Take pie crust and cover the top of the mixture. Gently press the side of the crust to the sides of the pan.
11. Gently dock pie crust with fork.
12. Bake in oven at 350°F for 35 minutes or until mix bubbles on sides.

Easy Flakey Homemade Pie Crust

Yield: 1 pie crust

Ingredients:

1 cup flour

1/2 tsp salt

1/4 cup oil

3 tbsp. water

Procedure:

1. Combine flour and salt in medium mixing bowl.
2. Measure oil in liquid measuring cup. Add 3 tbsp water to liquid measuring cup. **MIX WATER AND OIL WELL.**
3. Combine oil and water mixture with flour and salt. Stir just until mixed. **DO NOT OVER STIR. IT WILL TOUGHEN THE CRUST.**
4. Wet the counter and place wax paper on the counter. Place the dough on the wax paper and cover with another sheet of wax paper.
5. Roll out the dough until it is large enough to cover the 9 x 9 pan.
6. Peel of the top paper and flip it over onto the pan.
7. Peel of the paper and press the dough to the sides of the pan.

Note: If the paper sticks, place it in the refrigerator for 10 minutes.